



apple crisp cookies;

1. (ah-puhl kuh-ris'p koo-keez)
noun. Apple pie filling stuffed
in tiny pie crust shells and
topped with an oatmeal
crumble.
2. Produces 24 servings.
3. Preparation 60 mins.
4. Oven temperature set to 350.

Ingredients;

Cookies

- 2 pie crusts
- ¼ c. sugar
- ¼ c. apple cider

- 4-5 apples, peeled and diced
- 1 tsp. cinnamon
- 1 Tbsp. cornstarch

Crisp Topping

- 1 c. flour
- ½ c. brown sugar
- 2/3 c. rolled oats

- ½ c. sugar
- ½ tsp. salt
- 2 Tbsp. cold butter, diced

Instructions;

Cookies

1. Grease or spray two muffin tins with oil and set aside
2. Peel and finely chop apples, then add them to a small saucepan with sugar, cinnamon, apple cider, and cornstarch.
3. Cook for 5-10 minutes or until apples are softened and the mixture thickens.
4. While the apples are cooking, cut out 24 2½" circles from the pie crust. Press into the muffin tins.

Crisp Topping

5. In a bowl, add the flour, sugar, brown sugar, salt, and oats and mix together. Chop the butter finely and toss together with mixture.
6. Fill the pie crusts with apple filling and top with crumble, 1-2 Tbsp. of each.
7. Bake for 18-20 minutes and allow cool before removing and serving.